



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X1660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Georgetown Express Mart			Telephone Number 812 951 2999	Date of Inspection (mm/dd/yr) 12/5/2019	PERMIT # 19-118
Establishment Address (number and street, city, state, zip code) 8000 State Rd 604 Georgetown, IN 47122			425 449 3575		
Owner Sarandra Patel			Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up YES	Release Date TODAY
Owner's Address				Summary of Violations: C 2 NC 6 R 3	
Person in Charge Rick Carroll				Menu Type (See back of page) 1 2 X 3 4 5	
Responsible Person's E-mail					
Certified Food Manager George Patel (9/6/23)					
<p>• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"</p> <p>• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"</p>					
Section#	C/NC	R	Narrative	To Be Corrected By	
187	C		Measured walk-in cooler product to be 57°F milk - approximately 50 dairy based beverage varieties and 12 ready-made sandwiches were recorded as needing counted and disposed of - voicemail left for owner/ PIC stated it had occurred before - PIC instructed to cover PAF area with plastic and to visually document product being culled	Today - Food must be provided with an inventory and visual proof of culled product	
438	C		Observed unlabeled purple and clear spray bottles	Today	
177	NC	R	Observed cases of product stored directly on the ground	Today	
245	NC		Observed damp rugs throughout / must be kept in sanitiser	Patrin staff	
259	NC		Observed walk-in cooler unable to maintain proper temperatures	1 week	
297	NC	R	Observed coffee filter bulbs to be rusting / with build-up Observed area around soda nozzles and ice chute to be dirty	Today Today	
347	NC	R	Observed no hand drying provisions available	Today	
392	NC		Observed dumpster left open	Today	
			FCHD will return in 1 week for follow-up		
Received by (name and title printed): Rick Carroll			Inspected by (name and title printed): A.J. Ingram (EHS)		
Received by (signature): Rick Carroll			Inspected by (signature): aj		
cc:		cc:		cc:	

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Georgetown Express Mart

Floyd County Health Department Inspection Notes

	Code #	C/NC	Comments
			PIC:
			CFH:
			Health Policy Y - N
			Food Code: Y - N
			Email:
7	347	R	hand drying
4	245		rugs
6	297	R	rotted coffee holder
	297	R	area around nozzles
5	259		walk-in cooler door 58"
T	187	C	approx 50 dairy drink varieties 12 sandwiches
3	177	R	Link Franks BOM ground
2	438	C	unlabeled purple spray
8	392		drumster open

11/19
Jeremy

314 308 3881

1800-725-6240

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